



Sweden

Forests, lakes and islands, midsummer nights and cosy winters, coffee with cinnamon buns and a king in Stockholm.

AT A GLANCE

Facts to know

CAPITAL

Stockholm

POPULATION

About 10.6 million (2026), the largest in the Nordic countries

OFFICIAL LANGUAGE

Swedish, named the main language of the country by the Language Act of 2009. Finnish, Meänkieli, Sámi, Romani and Yiddish are recognised national minority languages, and Swedish Sign Language is also protected

CURRENCY

Swedish krona (SEK, 'kr'), divided into 100 öre. Sweden is in the European Union but does not use the euro; voters said no to it in a referendum in 2003

AREA

About 450,000 km², the fifth-largest country in Europe

GOVERNMENT

Constitutional monarchy and parliamentary democracy. King Carl XVI Gustaf, on the throne since 1973, is head of state; the Prime Minister leads the government, which answers to the Riksdag

HIGHEST MOUNTAIN

As of 2026, Kebnekaise, about 2,097 m, in Lapland. Its glacier-covered southern peak used to be higher, but the ice has melted and the ice-free northern peak is now the highest point

LONGEST RIVER

The Klarälven and Göta älv, which count as one river through Lake Vänern: it rises in Norway and reaches the sea at Gothenburg, the longest river in Scandinavia

NEIGHBOURS

Two by land: Norway and Finland. Denmark is linked by the Öresund Bridge and tunnel; across the Baltic Sea lie Estonia, Latvia, Lithuania, Russia, Poland and Germany

DRIVES ON THE

Right, since 3 September 1967 (before that, on the left)

CALLING CODE

+46

A 45-minute trip to Sweden

Everything you need is in this pack. No preparation beyond printing. Adapt the timing to your group.

- | | |
|---------------------|---|
| 0 to 5 min | Welcome. Show the map page and find Sweden together. Ask: who has been there, or knows someone from there? |
| 5 to 15 min | Read the facts at a glance, then three moments from the story: AD 750: Birka is founded; 1766: The Freedom of the Press Act; 2024: Sweden joins NATO. |
| 15 to 25 min | At the table: talk about Swedish meatballs and Gravlax, cured salmon. Idea: bring a small taste (bread, cheese, fruit, tea) if your kitchen can help. |
| 25 to 30 min | Say it like a local: practise "God morgon" (Good morning), "God kväll" (Good evening), "Tack så mycket" (Thank you very much). Everyone says them together. |
| 30 to 40 min | Quiz: read the questions aloud, or play the big-screen version at https://worldstroll.com/countries/sweden/group . No scores needed. |
| 40 to 45 min | Talk about it (questions page), then stamp or sign everyone's passport page. |

You will need

- This printed pack (one per table, or one each)
- Pens for the quiz
- Optional: a world map or globe, a small tasting, music from the country

Sweden and its cities



- Stockholm (Stockholm County): Gamla stan, the medieval old town, The Royal Palace, The Vasa Museum, Boat trips in the archipelago
- Gothenburg (Västra Götaland): Liseberg amusement park, Canals and seafood, Volvo, founded here in 1927, The islands of the southern archipelago
- Malmö (Skåne): The Öresund Bridge, The Turning Torso, a twisting skyscraper, Malmöhus Castle, Parks and beaches
- Uppsala (Uppland): Uppsala Cathedral, Uppsala University, Linnaeus's house and garden, The royal burial mounds of Old Uppsala
- Lund (Skåne): Lund Cathedral, Lund University, Cobbled streets and old houses
- Kalmar (Småland): Kalmar Castle, The Öland Bridge, The old town inside the walls
- Visby (Gotland): The medieval town wall, Church ruins, Medieval Week every August

- Östersund (Jämtland): Storsjön and its legendary lake monster, Winter sports, especially biathlon, The Jamtli museum
- Luleå (Norrbotten): Gammelstad Church Town, The Luleå archipelago, Luleå University of Technology
- Jokkmokk (Lapland): The Jokkmokk winter market in early February, The Ájtte Sámi museum, The gateway to the Laponian Area
- Kiruna (Lapland): The iron ore mine, The moving of the town, The northern lights and midnight sun, Kebnekaise, Sweden's highest mountain, to the west

A short history of Sweden

From Viking trading towns to the Kalmar Union, a 17th-century empire around the Baltic and two centuries of peace, Sweden's story runs from longships to the Nobel Prizes and NATO.

AD 750 **Birka is founded**

Around the year 750, the trading town of Birka grew up on the island of Björkö in Lake Mälaren, west of today's Stockholm. For about 200 years merchants met there with furs, iron and silver, and in the 830s the missionary Ansgar founded the first known Christian congregation in Sweden there.

1252 **Stockholm is first mentioned**

The name Stockholm first appears in writing in 1252, and the statesman Birger Jarl is traditionally named as the city's founder. The town grew on an island where Lake Mälaren meets the Baltic Sea, guarding the route inland.

1397 **The Kalmar Union**

At Kalmar in 1397, Queen Margaret of Denmark brought Denmark, Norway and Sweden, which then included much of Finland, under one monarch. The union lasted until 1523, but Swedes often resisted Danish rule.

1520 **The Stockholm Bloodbath**

In November 1520 the Danish king Christian II, newly crowned king of Sweden, had more than 80 Swedish nobles, bishops and townsmen executed in Stockholm. The massacre turned Swedes against him and sparked a rebellion.

1523 **Gustav Vasa becomes king**

The rebel leader Gustav Vasa was elected King of Sweden on 6 June 1523, ending Sweden's part in the Kalmar Union. He built a strong state and broke with the Catholic Church. The date, 6 June, is today Sweden's National Day, which also marks the constitution of 1809.

1628

The warship Vasa sinks

On 10 August 1628, the mighty new warship Vasa, built for King Gustavus Adolphus, keeled over and sank in Stockholm harbour after sailing only about 1,300 m on her first voyage. She was raised in 1961 and can be seen today in the Vasa Museum.

1658

The Treaty of Roskilde

After Charles X Gustav led his army across the frozen straits of Denmark, Denmark-Norway had to give up large lands in 1658. Scania (Skåne), Halland, Blekinge and Bohuslän in the south and west have been Swedish ever since.

1709

Defeat at Poltava

On 8 July 1709, the army of Charles XII was crushed by Peter the Great of Russia at Poltava, in today's Ukraine. It marked the beginning of the end of Sweden as a great power.

1766

The Freedom of the Press Act

In 1766 the Riksdag passed a Freedom of the Press Act that ended most censorship and gave the public the right to read official documents. It is regarded as one of the world's first laws of its kind, and its ideas are still part of Sweden's constitution.

1809

Finland is lost to Russia

After the Finnish War with Russia, Sweden gave up Finland, which had been part of the Swedish realm for about 600 years. The same year Sweden got a new constitution, which created the Parliamentary Ombudsman.

1814

The union with Norway begins

In 1814 Sweden forced Norway into a union under the Swedish king after a short campaign. It was the last war in which Sweden was directly involved.

1901

The first Nobel Prizes

The Swedish inventor Alfred Nobel, famous for dynamite, left most of his fortune in his will of 1895 to fund prizes for the greatest benefit to humankind. The first Nobel Prizes were awarded in 1901.

1905

The union with Norway ends

In 1905 Norway left the union, and Sweden accepted it without war. The two countries have been close neighbours and friends ever since.

1967

Dagen H: driving on the right

Early on Sunday 3 September 1967, the whole country switched from driving on the left to driving on the right. The day is remembered as Dagen H, 'H Day', from 'högertrafik', right-hand traffic.

1995

Sweden joins the European Union

On 1 January 1995, Sweden joined the European Union together with Finland and Austria. In a referendum in 2003, Swedes voted not to adopt the euro, so the krona is still the currency.

2024

Sweden joins NATO

After Russia's full-scale invasion of Ukraine, Sweden applied to join NATO in 2022 together with Finland. It became the alliance's 32nd member on 7 March 2024, ending more than 200 years of military non-alignment.

What people eat in Sweden

Swedish food grew out of long winters: fish that was salted, pickled, cured or fermented, crisp rye bread that kept for months, potatoes, and berries from the forest. A classic buffet, the smörgåsbord, is eaten in an order: first herring, then other fish such as salmon, then cold meats, then warm dishes like meatballs, and finally cheese and something sweet. Every day there is time for fika, coffee with a bun or a slice of cake, and many families still eat pea soup and pancakes on Thursdays.

Swedish meatballs (Köttbullar)

All of Sweden

Small, round meatballs of minced beef and pork with onion and breadcrumbs soaked in milk, fried in butter. They are served with a creamy brown sauce, boiled or mashed potatoes, sweet-sour lingonberry jam and often pickled cucumber.

Gravlax, cured salmon (Gravad lax)

All of Sweden, from an old Nordic way of keeping fish

Raw salmon cured for a few days under salt, sugar and plenty of dill, then sliced thinly. It is eaten with a sweet mustard and dill sauce, on bread or with boiled potatoes. The fish is cured, not cooked, so it is still raw.

Jansson's temptation (Janssons frestelse)

All of Sweden, especially at Christmas and Easter

A creamy bake of thin potato strips, onions and pickled sprats, topped with breadcrumbs and baked until golden. It is a favourite on the Christmas buffet, the julbord.

Cinnamon buns (Kanelbullar)

All of Sweden

Soft, twisted buns of sweet yeast dough spiced with cardamom and rolled up with butter, sugar and cinnamon, topped with pearl sugar. They are the most famous treat for fika.

Yellow pea soup with pancakes (Ärtsoppa och pannkakor)

All of Sweden, eaten on Thursdays

A thick soup of dried yellow peas cooked with salted pork, onion and marjoram, eaten with a little mustard. It is followed by thin pancakes with jam and cream. Schools, workplaces and restaurants still serve it on Thursdays.

Fermented herring (Surströmming)

Northern Sweden, along the Baltic coast

Baltic herring lightly salted and fermented for months, sold in bulging tins. Its smell is famously strong, so tins are often opened outdoors. It is eaten with thin flatbread (tunnbröd), boiled potatoes, onion and sour cream.

Princess cake (Prinsesstårta)

Stockholm

A dome-shaped cake of sponge layers, raspberry jam, vanilla custard and a mountain of whipped cream, covered with smooth green marzipan and often a pink marzipan rose.

Semla, the cream bun of Lent (Semla)

All of Sweden

A cardamom bun with its top cut off, filled with almond paste mixed with milk and piled with whipped cream, then dusted with icing sugar. It belongs to the weeks before Easter, and above all to Shrove Tuesday.

Smörgåsbord (Smörgåsbord)

All of Sweden

A large buffet of cold and warm dishes: herring, salmon, eggs, cold meats, meatballs, sausages, cheese and bread. At Christmas it becomes the julbord, with Christmas ham, and at Easter and Midsummer there are smaller versions.

Pickled herring (Inlagd sill)

All of Sweden

Herring pickled in a sweet vinegar brine with onion and spices, or served in mustard, dill or cream sauces. With new potatoes, sour cream and chives it is the heart of the Midsummer meal.

Crispbread (Knäckebröd)

Central and southern Sweden

Thin, dry and crunchy bread, usually made of rye flour, that keeps for months. Swedes eat it with butter, cheese or caviar spread at breakfast and with soup.

Lingonberry jam (Lingonsylt)

The forests of all of Sweden

Small red lingonberries grow wild in Swedish forests and are picked in late summer and autumn. Made into a lightly sweetened jam, their tart taste goes with meatballs, potato pancakes, black pudding and porridge.

Potato dumplings (Kroppkakor)

Öland, Småland, Gotland and Blekinge

Large dumplings of potato dough filled with salted pork and onion, boiled and served with melted butter and lingonberry jam.

Sticky chocolate cake (Kladdkaka)

All of Sweden

A flat chocolate cake with a crisp top and a soft, gooey middle, served with whipped cream or ice cream. 'Kladdig' means sticky. Because the middle is left soft, the eggs are not fully cooked: use pasteurised eggs or bake it longer for pregnant women, older people and anyone with a weak immune system.

GOOD MANNERS

At the table

- Before eating, people may wish each other 'Smaklig måltid', enjoy your meal.
- When raising a glass, Swedes say 'Skål', cheers.
- People take their shoes off when entering a private home.
- Be on time: Swedes value punctuality, whether for dinner or a friendly fika.
- Tipping is welcome but not expected; rounding up or adding about 10 percent in a restaurant is generous.

Swedish meatballs

Small, round meatballs of minced beef and pork with onion and breadcrumbs soaked in milk, fried in butter. They are served with a creamy brown sauce, boiled or mashed potatoes, sweet-sour lingonberry jam and often pickled cucumber.

Ingredients

- 50 g dried breadcrumbs
- 150 ml milk
- 1 small onion, very finely chopped
- 500 g mixed minced beef and pork
- 1 egg
- 1 teaspoon salt, a pinch of white pepper and a pinch of ground allspice
- 2 tablespoons butter for frying
- For the sauce: 1 tablespoon plain flour, 300 ml beef stock, 150 ml single cream, 1 teaspoon soy sauce
- To serve: boiled potatoes and lingonberry jam

Method

1. Stir the breadcrumbs into the milk and leave for 10 minutes to swell.
2. Soften the onion in a little of the butter for 5 minutes and let it cool.
3. Mix the minced meat, soaked breadcrumbs, onion, egg, salt and spices. Wet your hands and roll small balls, about 3 cm across.
4. Fry the meatballs in batches in the butter over medium heat for about 8 to 10 minutes, shaking the pan, until browned all over and cooked right through with no pink in the middle. Keep them warm.
5. Stir the flour into the fat left in the pan, whisk in the stock and cream and simmer for 5 minutes until thick. Add the soy sauce and season.
6. Serve the meatballs with the sauce, potatoes and a spoonful of lingonberry jam.

Gravlax, cured salmon

Raw salmon cured for a few days under salt, sugar and plenty of dill, then sliced thinly. It is eaten with a sweet mustard and dill sauce, on bread or with boiled potatoes. The fish is cured, not cooked, so it is still raw.

Ingredients

- 1 kg very fresh salmon fillet with skin, pin bones removed. Use fish sold as frozen for raw use, or freeze it at home for at least 4 days first (see the note in the steps)
- 3 tablespoons coarse sea salt
- 3 tablespoons sugar
- 1 teaspoon crushed white peppercorns
- A large bunch of fresh dill, chopped with the stalks
- For the sauce: 3 tablespoons Swedish or sweet mustard, 1 tablespoon sugar, 1 tablespoon vinegar, 100 ml oil, 3 tablespoons chopped dill

Method

1. Safety first: the salmon is eaten raw. Parasites in raw fish are killed by freezing, so buy fish that has been frozen for raw use, or freeze it yourself in a home freezer at minus 18 °C or colder for at least 4 days, then thaw it in the fridge. Pregnant women, older people, young children and anyone with a weak immune system should not eat raw cured fish.
2. Cut the fillet in two pieces across. Mix the salt, sugar and pepper.
3. Lay one piece skin side down in a dish, cover with the salt mixture and most of the dill, and lay the other piece on top, skin side up, like a sandwich.
4. Cover with cling film, put a small weight on top and keep it in the fridge for 2 to 3 days, turning the parcel every 12 hours and spooning the juices over.
5. Whisk the mustard, sugar and vinegar, then slowly whisk in the oil and stir in the dill.
6. Scrape off the dill and spices, slice the salmon very thinly at an angle away from the skin and serve with the sauce. Keep it in the fridge and eat it

within a few days.

Jansson's temptation

A creamy bake of thin potato strips, onions and pickled sprats, topped with breadcrumbs and baked until golden. It is a favourite on the Christmas buffet, the julbord.

Ingredients

- 1 kg firm potatoes, peeled
- 2 onions, thinly sliced
- 1 tin (about 125 g) Swedish pickled sprats ('ansjovis'), or half as many ordinary anchovies, which are much saltier
- 300 ml double cream
- 2 tablespoons butter
- 2 tablespoons dried breadcrumbs

Method

1. Heat the oven to 200 °C and butter an ovenproof dish.
2. Cut the potatoes into thin matchsticks. Soften the onions in half the butter for 5 minutes.
3. Layer the potatoes, onions and fish in the dish, starting and ending with potatoes. Pour over some of the liquid from the tin.
4. Pour half the cream over, sprinkle with breadcrumbs and dot with the rest of the butter.
5. Bake for 20 minutes, pour over the rest of the cream and bake for another 30 to 40 minutes, until the potatoes are soft and the top is golden.

Cinnamon buns

Soft, twisted buns of sweet yeast dough spiced with cardamom and rolled up with butter, sugar and cinnamon, topped with pearl sugar. They are the most famous treat for fika.

Ingredients

- 250 ml milk
- 75 g butter
- 7 g dried yeast (1 sachet)
- 50 g sugar
- 1 teaspoon ground cardamom and a pinch of salt
- About 450 g plain flour
- For the filling: 75 g soft butter, 50 g sugar, 1 tablespoon ground cinnamon
- 1 beaten egg and pearl sugar (or crushed sugar cubes) for the top

Method

1. Melt the butter in the milk and let it cool until just warm to the touch. Stir in the yeast, sugar, cardamom and salt.
2. Work in the flour a little at a time to make a soft dough and knead for 5 minutes. Cover and leave in a warm place for about 45 minutes, until doubled.
3. Roll the dough out to a rectangle about 30 by 40 cm. Spread with the soft butter and sprinkle with the sugar and cinnamon.
4. Roll up from the long side, cut into 12 slices and place them cut side up in paper cases on a baking tray. Leave to rise for 30 minutes.
5. Heat the oven to 225 °C. Brush the buns with egg, sprinkle with pearl sugar and bake for 8 to 10 minutes until golden.

Yellow pea soup with pancakes

A thick soup of dried yellow peas cooked with salted pork, onion and marjoram, eaten with a little mustard. It is followed by thin pancakes with jam and cream. Schools, workplaces and restaurants still serve it on Thursdays.

Ingredients

- 500 g dried yellow peas, soaked overnight in plenty of cold water
- 2 litres water
- 1 onion, chopped
- 400 g lightly salted pork belly or ham hock
- 1 teaspoon dried marjoram and 1 teaspoon dried thyme
- Salt, pepper and Swedish or mild mustard to serve

Method

1. Drain the soaked peas, put them in a large pot with the water and bring to the boil. Skim off the pea skins and foam that rise to the top.
2. Add the onion and the pork and simmer gently with a lid half on for about 1 and a half to 2 hours, until the peas are soft.
3. Take out the pork, cut it into pieces and put it back. Stir in the herbs, season with salt and pepper, and add more water if the soup is too thick.
4. Serve with mustard, and afterwards thin pancakes with jam.

Useful phrases

God morgon

goo MOR-on · Good morning

God kväll

goo KVELL · Good evening

Tack så mycket

TAHK soh MEWK-keh · Thank you very much

Varsågod

VAR-sho-goo · Here you are; you're welcome

Ursäkta

OOR-shek-tah · Excuse me

Förlåt

fur-LOHT · Sorry

Talar du engelska?

TAH-lar doo ENG-el-skah · Do you speak English?

Jag förstår inte

yah fur-SHTOHR IN-teh · I don't understand

Hur mycket kostar det?

hoor MEWK-keh KOSS-tar deh · How much does it cost?

Var är toaletten?

vahr air toh-ah-LET-en · Where is the toilet?

En kaffe, tack

en KAH-feh, TAHK · A coffee, please

Kan jag få notan, tack?

kahn yah foh NOH-tan, TAHK · Can I have the bill, please?

Smaklig måltid!

SMAHK-lee MOHL-teed · Enjoy your meal!

Gott nytt år

got newt OHR · Happy New Year

Skål!

SKOHL · Cheers!

Jag heter ...

yah HEH-ter · My name is ...

God jul

goo YOOL · Merry Christmas

Glad midsommar

glahd MID-som-mar · Happy Midsummer

Things you might not know

1. IKEA was founded in 1943 by 17-year-old Ingvar Kamprad. The name is made of his initials, IK, and the first letters of Elmtaryd, the farm where he grew up, and Agunnaryd, the nearby village. As of 2026, it has been the world's largest furniture retailer since 2008.
2. ABBA won the Eurovision Song Contest for Sweden on 6 April 1974 in Brighton, England, with 'Waterloo'. The band's name is made from the first letters of its members' first names: Agnetha, Björn, Benny and Anni-Frid.
3. Alfred Nobel, who patented dynamite in 1867, signed his last will in Paris on 27 November 1895. The Nobel Prizes are presented in Stockholm on 10 December, the anniversary of his death, except the Peace Prize, which is presented in Oslo, Norway, because Nobel wanted a committee chosen by the Norwegian parliament to award it.
4. The astronomer Anders Celsius of Uppsala proposed his temperature scale in 1742, but the other way round: water boiled at 0 and froze at 100 degrees. It was turned the right way up after his death.
5. On Dagen H, 3 September 1967, all traffic in Sweden stopped early in the morning and then moved over from the left side of the road to the right.
6. The word 'ombudsman' is Swedish. Sweden's Parliamentary Ombudsman, created in 1809 to protect citizens against the authorities, became a model for similar offices around the world.
7. Kiruna's town centre is moving because the iron ore mine is making the ground unstable. In August 2025 Kiruna Church, one of Sweden's largest wooden buildings, was moved in one piece about 5 km to the east on giant transporters over two days. In 2001 Swedes voted it the most popular building in the country built before 1950.
8. On 13 December, Lucia Day, girls and boys in white gowns sing in candlelit processions in schools, churches and homes, led by 'Lucia' wearing a crown of candles on her head.
9. Midsummer Eve is always a Friday between 19 and 25 June. Swedes dance around a maypole decorated with leaves and flowers, and eat herring, new potatoes and strawberries.
10. Under allemansrätten, the right of public access, anyone may walk in the

countryside, pick berries and mushrooms and camp for a night, even on private land, as long as they keep away from homes. The rule of thumb is: do not disturb, do not destroy.

- 11.** The Icehotel in Jukkasjärvi is rebuilt every winter from blocks of river ice, and each year artists design new rooms and suites.
- 12.** The Swedish alphabet has 29 letters: the three extra letters å, ä and ö come after z at the end.
- 13.** In a surströmming tin, the fermenting fish can make the lid bulge. The smell is so strong that it is often opened and eaten outdoors.

TALK ABOUT IT

Questions for the group

- Have you ever been to Sweden, or has someone in your family? What do you remember?
- Have you ever tasted Swedish meatballs or Gravlax, cured salmon? What is a dish you remember from a trip?
- Dagen H: driving on the right (1967). Do you remember hearing about it? Where were you then?
- Sweden joins the European Union (1995). Do you remember hearing about it? Where were you then?
- Have you seen Vasa Museum, in person or in pictures? Which famous place would you most like to see?
- If you could spend one day in any city of Sweden, which would it be and why?

QUIZ

How well do you know Sweden?

Circle the right answer. The answers are on the last page.

1. On Anders Celsius's original scale of 1742, water boiled at 0 degrees and froze at 100.

- A) True
- B) False

2. What can you see in the Vasa Museum in Stockholm?

- A) A 17th-century warship raised from the harbour
- B) The crown jewels
- C) The Nobel Prize medals
- D) A Viking village

3. When does a Swede say 'Varsågod'?

- A) When saying goodbye at night
- B) When apologising for a mistake
- C) When handing something over, or answering 'thank you'
- D) When asking for the bill

4. What does 'tack' mean in Swedish?

- A) Goodbye
- B) Thank you
- C) Hello
- D) Please wait

5. Which day is most closely linked with the semla, a cream bun filled with almond paste?

- A) Lucia Day
- B) National Day
- C) Midsummer Eve
- D) Shrove Tuesday

6. Since 2000, the Öresund Bridge has linked Malmö with Copenhagen in Denmark.

- A) True
- B) False

7. What changed in Sweden on Dagen H, 3 September 1967?

- A) Traffic switched from the left to the right side of the road
- B) Shops began opening on Sundays
- C) The krona replaced the old currency
- D) Women gained the right to vote

8. How old must you be to buy wine or spirits at Systembolaget, the state-run alcohol shop?

- A) 21
- B) 18
- C) 20
- D) 16

9. Which jam is traditionally served with Swedish meatballs?

- A) Lingonberry jam
- B) Apricot jam
- C) Orange marmalade
- D) Blackcurrant jam

10. Which of these is one of Sweden's five national minority languages, recognised by law?

- A) Icelandic
- B) Norwegian
- C) Meänkieli
- D) Danish

11. With which song did ABBA win the Eurovision Song Contest in 1974?

- A) Fernando
- B) Dancing Queen
- C) Waterloo
- D) Mamma Mia

12. On which date do Swedes celebrate Lucia, with candlelit processions and singing?

- A) 13 December
- B) 1 May
- C) 6 June
- D) 24 June

Quiz answers

1. True

True. His scale ran the other way round and was turned the right way up after his death.

2. A) A 17th-century warship raised from the harbour

A 17th-century warship raised from the harbour: the Vasa, which sank in 1628 and was brought up in 1961.

3. C) When handing something over, or answering 'thank you'

When handing something over, or answering 'thank you': it means 'here you are' or 'you're welcome'.

4. B) Thank you

Thank you. 'Tack så mycket' means thank you very much.

5. D) Shrove Tuesday

Shrove Tuesday, the day before Lent begins, though semlor are sold for weeks before Easter.

6. True

True. The bridge and tunnel opened on 1 July 2000.

7. A) Traffic switched from the left to the right side of the road

Traffic switched from the left to the right side of the road. 'H' stands for 'högertrafik', right-hand traffic.

8. C) 20

20. Systembolaget is the state-run chain that sells almost all drinks stronger than 3.5 percent alcohol, and its shops are closed on Sundays.

9. A) Lingonberry jam

Lingonberry jam, whose tart taste goes with the meatballs, cream sauce and potatoes.

10. C) Meänkieli

Meänkieli, spoken in the Torne Valley in the far north. The five national minority languages are Finnish, Meänkieli, Sámi, Romani and Yiddish; the Language Act of 2009 names Swedish as the main language.

11. C) Waterloo

Waterloo, on 6 April 1974 in Brighton, England. It began ABBA's path to worldwide fame.

12. A) 13 December

13 December. 'Lucia' leads the procession in a white gown, wearing a crown of candles.

Sweden visa page

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